



Cocktails & Beer

Jalapeño Margarita	20
Herradura Silver Tequila infused with Jalapeño, Cointreau, Lime Smoked Salt	
Smoky Mountain Manhattan	20
Jack Daniel's infused with Vanilla Bean & Blood Orange, Smoked PX Sherry	
Geisha Blossom	20
Stoli Citron, Champagne, Junmai Ginjo Sake, Lychee Purée, Lavender Syrup	
Fixie Fizz	20
Pimms No.1, Rhubarb, Cucumber, Shiso	
Southside	20
Bombay Sapphire Gin, Mint, Lime, Grapefruit Juice	

DOMESTIC

Brooklyn Brown Ale	11
Brooklyn, NY	
Ommegang Witte	11
Cooperstown, NY	
Blue Point Toasted Lager	11
Long Island, NY	
Lagunitas IPA	11
Petaluma, California	

IMPORTED

Amstel Light	10
Zoeterwoude, The Netherlands	
Stella Artois	10
Leuven, Belgium	
Pinkus Alt	13
Munster, Germany	
Guinness Stout	11
Dublin, Ireland	

20% Gratuity is Added to Parties of 5 or more



Bar & Lounge Menu

Truffle Potato Fries Garlic Herb Aioli	12
Stuffed Piquillo Peppers Saffron Rice, Olives, Manchego Cheese	14
Chilled Oysters on the Half Shell Cocktail Sauce, Champagne Mignonette	18
Garden Gazpacho Peekytoe Crab, Green Grapes, Toasted Almond	15
Asparagus Salad Poached Egg, Parmesan, Creamy Black Pepper Dressing	17
Charcuterie Platter Country Pâté, Duck Rillette, Prosciutto di San Daniele	14/27
Chicken Panini Black Olive Sourdough, Ramp Mayonnaise, Brie	22
The Gilt Burger Wagyu Beef, Aged Cheddar, House-Made Pickles, Crispy Onion Rings House-Made Bacon (supplement 2.50)	25
Grilled Branzino Tomato, Capers, Roasted Eggplant	30
Steak Frites Niman Ranch Strip Loin, Oregano Chimichurri, Smoked Paprika	32



Dessert

Hazelnut Crunch Bar Warm Orange Cream	14
Strawberry Rhubarb Pavlova Toasted Oatmeal Crumble	14
Tiramisù Araguani Chocolate Spears, Fresh Raspberry	14
Warm Chocolate Soufflé Cake Vanilla Ice Cream	14
Assorted Cheese Platter	18

The Knickerbocker Glory Ice Cream Sundae	14
Sundae Set Knickerbocker Glory paired with a Fresh Pineapple Cream Soda	18

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